

# DINNER MENU

Mabel Crawford's Bistro

## STARTERS

### 1. GARLIC BREAD

Contains: 1 (Wheat), 3, 7



€ 6.00

ADD CHEESE FOR €0.50

### 2. CASTLEFARM SOUP OF THE DAY

Croutons, Market Vegetables, Fresh Herbs, Bread Roll  
Contains: 1 (Wheat), 3, 7, 9



€ 9.50

### 3. HOT CHICKEN WINGS

Vienna Woods Hot Sauce with Cashel Blue Cheese Mayonnaise  
Contains: 3, 7, 9, 10     Make It A Main Dish € 18.50

€12.90

### 4. BLUEBELL FALLS GOATS CHEESE

Orange Honey & Thyme Infused Goats Cheese, Pickled Heirloom Beets, Caramel Walnut Crumb, Croutes  
Contains: 1(Wheat), 3, 7, 8 (Walnut), 12



€ 12.50

### 5. CLASSIC HEIRLOOM TOMATO BRUSCHETTA

On Toasted, Garlic Scented Sourdough  
Contains: 1 (Wheat), 7, 10



€ 11.50

### 6. CASTLETOWNBERE SEAFOOD CHOWDER

Prawns, Mussels & a Selection of White & Smoked Fish in a Creamy Vegetable Broth served with House-made Beamish Soda Bread  
Contains: 1 (Wheat), 2, 3, 4, 7, 9, 14

€ 12.50

### 7. TIKKA SPICED GOUJONS OF SEABASS

With a House Smoked Chilli and Lime Aioli  
Contains: 1(Wheat), 2, 6, 8(Cashews), 11

€ 14.00

### 8. VIENNA WOODS HOUSE SALAD

Crisp Baby Gem, Creamy Caesar Dressing, Croutons, Crisp Parma Ham, & Parmesan Shavings  
Contains: 1 (Wheat), 3, 4, 7, 10

€ 13.00

MAKE IT A MAIN DISH € 17.50

ADD GRILLED CHICKEN BREAST + € 3.00

ADD PRAWNS + € 5.50

### 9. GOLDEN FRIED BALLYCOTTON FISHCAKE

With Pickled Cucumber Salad and Tartar Sauce  
Contains: 1 (Wheat), 2, 3, 4, 10

€ 14.00

## ALLERGENS

1:Cereals (contains Gluten) 2:Crustaceans 3:Eggs 4:Fish 5:Peanuts  
6:Soybeans 7:Milk 8:Nuts 9:Celery 10:Mustard 11:Sesame Seeds  
12:Sulphites 13:Lupin 14:Molluscs

## MAIN COURSES

### 10. SRI LANKAN STYLE CURRY

A Medium - Hot Curry Sauce, Fragrant Basmati Rice

Contains: 8 (Cashew), 9, 10, 11, 12



€ 22.95

Go Half Chips/Half Rice + € 3.00

Add Prawns + € 5.50

Add Chicken + € 3.50

### 11. VIENNA WOODS PENNE CAPONATA

Rich Rustic Tomato Sauce, Capers, Roasted Peppers, Aubergine and Courgette with Grana Padano Parmesan  
Contains: 1 (Wheat), 3, 7, 9, 12



€ 22.95

### 12. PAPPARDELLE BEEF RAGU

Red Wine Braised Pulled Beef with Chilli, Orange, and Rocket, Tossed with Egg Pappardelle  
Contains: 1 (Wheat), 7, 9, 12

€ 23.50

### 13. GOLDEN FRIED BEER BATTERED FISH N'CHIPS

House-made Tartare Sauce & Lemon, Mushy Peas, Chunky Fries, Curry Sauce  
Contains: 1 (Wheat), 3, 4, 7

€ 25.00

### 14. FISH OF THE DAY

Please ask your Server, Served with a side of Market Vegetables  
Contains: 1 (Wheat), 4, 7, 9, 12

Market Price

### 15. ROAST OF THE DAY

Please ask your Server, Served with a side of Market Vegetables  
Contains: 1 (Wheat), 7, 9, 12

Market Price

### 16. PAN ROASTED CHICKEN SUPREME

Hasselback Potato, Sweetcorn Puree and a Tarragon Jus  
Contains: 1(wheat), 7, 9

€ 25.50

### 17. CHICKEN PENNE PASTA CARBONARA

Creamy Parmesan Sauce, Smoked Bacon, Garlic Bread & Rocket  
Contains: 1 (Wheat), 3, 7, 12

€ 25.50

### 18. 16HR BRAISED BANDON BEEF FEATHERBLADE

Herb Creamed Potato, Buttered Spring Cabbage, Red Wine Jus and a Gremolata Crumb  
Contains: 7, 9, 12

€ 27.00

### 19. GRILLED SALMON SALAD

Fillet of Salmon, with New Potato, Heirloom Tomato, Green Beans Kalamata Olives, Baby Spinach and a Herb Emulsion  
Contains: 2, 4, 7, 9, 12, 14

€ 28.00

### 20. BONE IN ROSEMARY SCENTED PORK CHOP

Herb Mashed Potato, Sauteed Green Beans and a Rich Stroganoff Sauce  
Contains: 1 (Wheat), 3, 10

€ 23.50

## FROM OUR GRILL

### 21. BUTTERMILK CHICKEN FILLET BURGER

Buttermilk Chicken Breast Fried and Drenched in Franks Hot Sauce With Baby Gem, Beef Tomato and House Pickle on a Brioche Bun  
Contains: 1 (Wheat), 3, 7, 10

€ 23.50

### 22. "MCCARTHY'S" ANGUS DOUBLE BEEF BURGER

Smoked Bacon, Bandon Cheddar, Baby Gem, Beef Tomato, House Pickle and 'Bens' Burger Sauce on a Toasted Brioche Bun served with Chunky Fries  
Contains: 1 (Wheat), 3, 7, 10, 12

€ 24.50

### 23. 8OZ SIRLOIN STEAK

COOKED TO YOUR LIKING  
Braised Field Mushroom, Onion Rings, Confit Tomato, Garlic Butter or Peppercorn Sauce. Served with Rosemary Roasted New Potatoes  
Contains: 7, 9, 12

€ 36.50

## SIDE ORDERS

### 24. CHUNKY FRIES

Contains: 3, 10



€ 4.95

### 25. FRAGRANT BASMATI RICE



€ 4.95

### 26. GOLDEN FRIED ONION RINGS

Contains: 1 (Wheat), 12

€ 4.95

### 27. MARKET VEGETABLES

Contains: 7



€ 4.50

### 28. ROCKET & PARMESAN SALAD

Contains: 7, 10



€ 4.90

### 29. ORGANIC LEAF SALAD

With Honey Mustard Dressing  
Contains: 10



€ 4.90

### 30. SAUTÉED POTATO GNOCCHI

With Garden Peas & Garlic  
Contains: 7



€ 5.50

### 31. BUTTERED BROCCOLI FLORETS

Contains: 7



€ 5.50

### 32. CREAMED MASH POTATOES

Contains: 7



€ 5.50

SCAN HERE  
TAILORED ALLERGEN MENU



VEGAN DISH



VEGETARIAN DISH

Original  
Irish  
Hotels

PURE  
CORK

Guaranteed  
Irish  


## AFTERNOON TEA AT OUR GLASSROOM

€39.00 Per Person  
€45.00 With a Glass of Prosecco



## PRIVATE EVENTS AT CORK'S VIENNA WOODS HOTEL

Celebrate in Comfort, Reserve your Room Today!  
[reservations@viennawoodshotel.com](mailto:reservations@viennawoodshotel.com)



### OUR LINKS



For reservations please contact  
[info@viennawoodshotel.com](mailto:info@viennawoodshotel.com)  
or call us on 021 455 6800

## GRATUITY POLICY

*In the light of recent legislation regarding tipping we feel it important to outline our policy for the clarity of all.*

- **CASH LEFT ON TABLE OR GIVEN TO SERVER**  
Is divided equally among all front of house staff, and the team receives 100% from your contribution.
- **TIP PAID BY CREDIT/DEBIT CARD**  
Law requires that this be processed through the wages system as it passes through the company account. Hence, depending on individual tax credits, all front of house only receives about 58% of your donation as 40% is paid in taxes and 2% in credit card fees.

The business does not include tips in the hourly rate or take any part of them. While the team receives 100% of all tips, personal tax and credit card fees apply to credit/debit gratuities.

  
Cork's  
VIENNA WOODS  
HOTEL & VILLAS  
★★★★

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